

REGIONAL 'MENU DE LA MAISON'

SAVOIE



Lunch: 2 courses 15.00 / 3 courses 19.00

*Dinner: 2 courses 17.00 / 3 courses 21.00**

**Available 7 days a week except on Friday & Saturday evenings when tables must be vacated by 8pm*

Supplement your meal with a glass of Vin Blanc or Vin Rouge for 5.00 (125ml glass)

Macaroni à la Savoyarde

Baked macaroni with chestnut mushrooms and Reblechon

Potage d'Ail

Cream of garlic soup

Matafan

Bacon potato pancake with horseradish crème fraîche and chives

-B-

Truite et Choux à la Savoyarde

Wiltshire trout, baked savoy cabbage with creamed potatoes

Tartiflette

Potato, smoked bacon, onion and Reblechon gratin

Poulet Célestine

Poached Norfolk chicken with Portobello mushroom and a Cognac sauce

-B-

Brioche Saint Genis

Warm bread and butter pudding with kirsch cherries

Nougat

Nougat ice cream with candied fruit and cassis coulis

Beaufort

A hard, full flavoured creamy cheese served with onion marmalade

Please inform us if you would like to order from this menu

A 12.5% discretionary gratuity will be added to your bill

Vegetarian Menu

Cream of garlic soup 5.50

English asparagus with poached egg and warm butter 6.00

Wild mushroom mousselle with blue cheese and chicory 6.50



Macaroni à la Savoyarde with French beans and garlic butter 12.00

Chou farci, morel mushroom vol au vent and poached egg 13.50

'Assiette' of seasonal vegetables 12.50



Choose from our a la carte menu